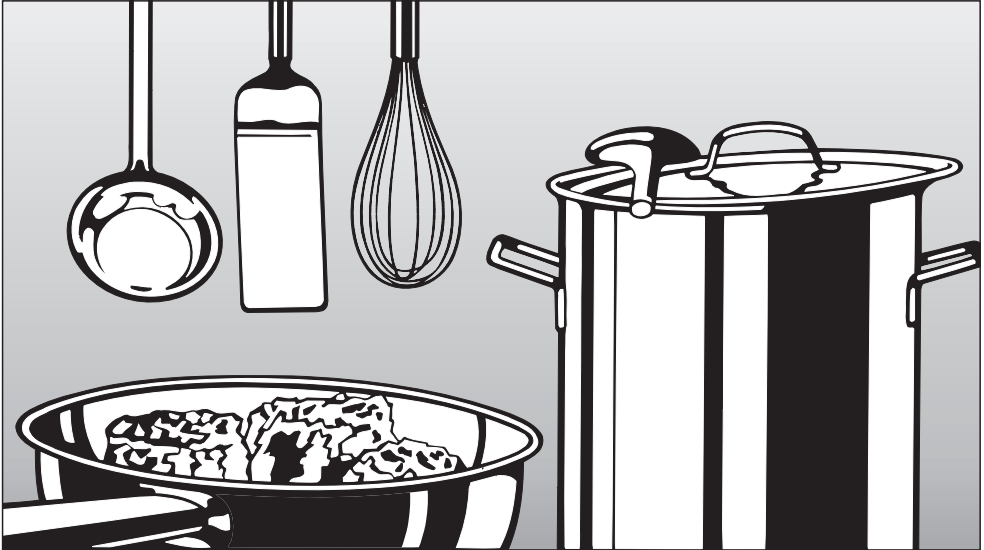


Miele

Operating and Installation instructions



Ceramic hobs

KM 530 / KM 537

KM 540 / KM 541 / KM 542 / KM 543

KM 544 / KM 545 / KM 547 / KM 548

KM 550 / KM 551 / KM 552 / KM 553

To avoid the risk of accidents or damage to the appliance it is **essential** to read these instructions before it is installed and used for the first time.

en - GB

M.-Nr. 06 069 910

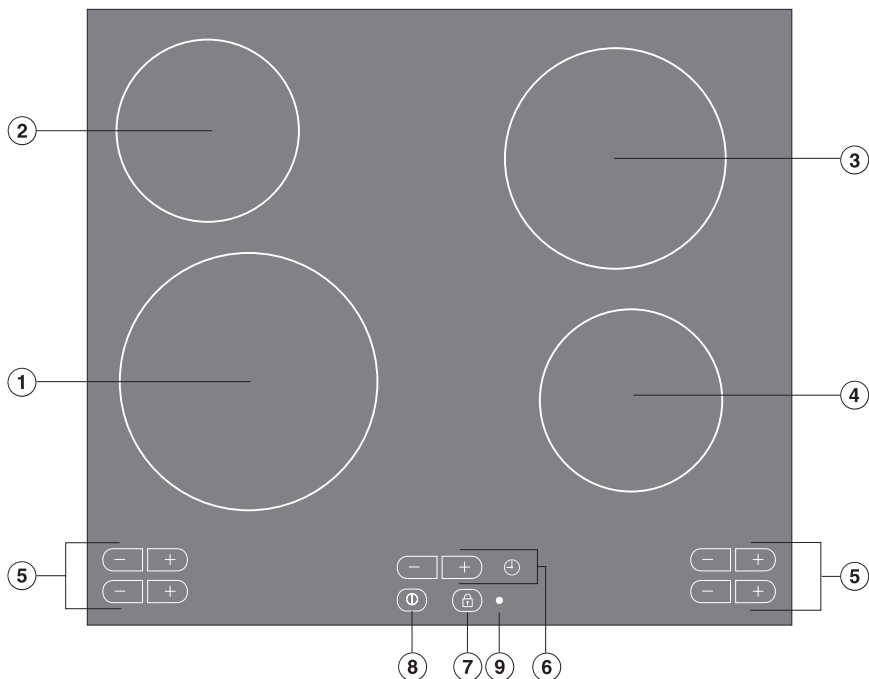
Contents

Guide to the appliance	4
KM 540.....	4
KM 544.....	5
KM 530 / KM 545	6
KM 541.....	7
KM 542.....	8
KM 548.....	9
KM 543 / KM 547	10
KM 537 / KM 550 / KM 551	
KM 552 / KM 553	11
Cooking zone sensors and displays	12
Timer sensors and display.....	12
Cooking zones	13
Warning and safety instructions	15
Caring for the environment	21
Before using for the first time	22
Cleaning for the first time.....	22
Heating up for the first time	22
Calibrating the sensors	23
How the cooking zones work	24
Operation	25
Sensors	25
Switching on	25
Settings	26
Auto heat-up	27
Switching on an extended area	28
Switching off and residual heat indicators.....	29
Pans.....	30
Tips on saving energy	31

Safety features	32
Safety lock	32
Stop and Go	33
Safety switch-off	34
Overheating protection	35
Timer	36
Programming steps in brief	36
Setting the minute minder	36
Switching a cooking zone off automatically	37
Switching between timer functions	38
Timer default setting	38
Cleaning and care	39
Programming	41
Problem solving guide	44
To test the power level	46
Optional accessories	48
After sales service, data plate	49
Installation	50
Safety instructions for installation	50
Hob with frame or bevelled edge	54
Mains connection box	65
Sealant	66
Tiled worktop	66
Flush-fitted hobs	67
Electrical connection	71
Wiring diagram	73

Guide to the appliance

KM 540



Cooking zones:

①②③④ Single circle zones

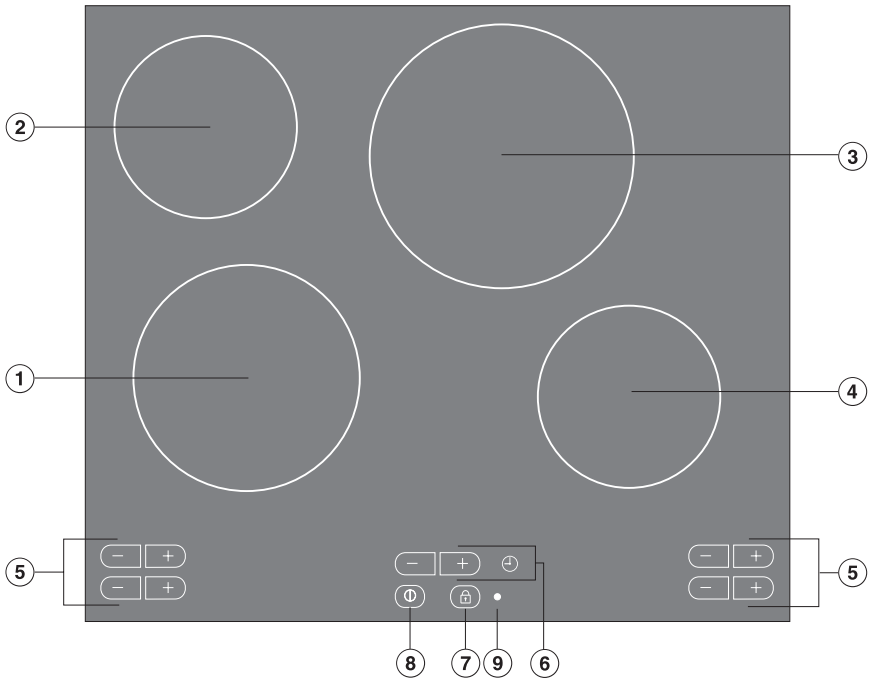
Indicator lamp for:

⑨ Safety lock

Sensor switches for:

- ⑤ Cooking zones
- ⑥ Timer (see "Timer sensors and display")
- ⑦ Safety lock
- ⑧ Hob ON/OFF

KM 544



Cooking zones:

①②③④ Single circle zones

Indicator lamp for:

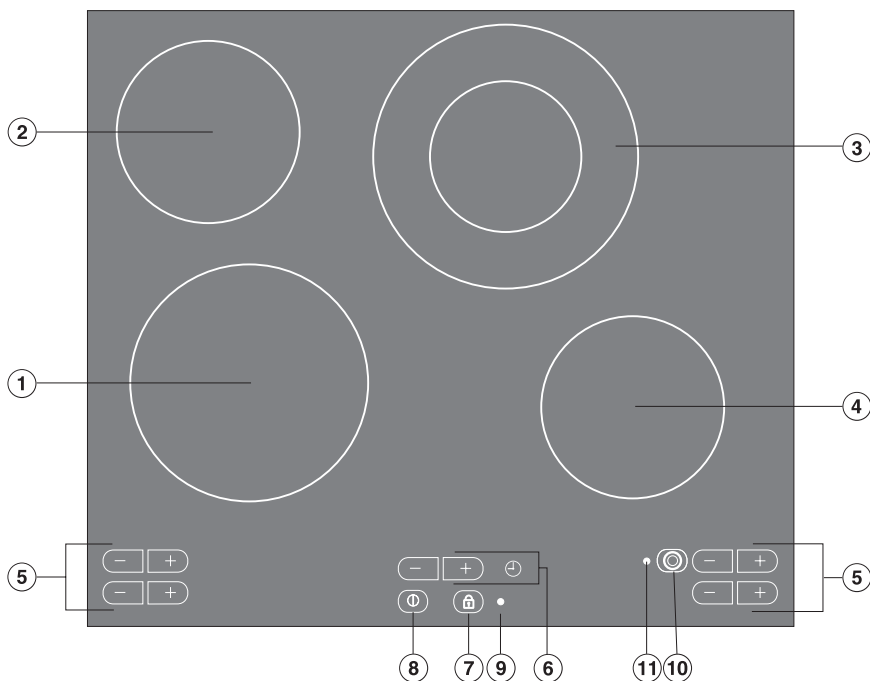
⑨ Safety lock

Sensor switches for:

- ⑤ Cooking zones
- ⑥ Timer (see "Timer sensors and display")
- ⑦ Safety lock
- ⑧ Hob ON/OFF

Guide to the appliance

KM 530 / KM 545



Cooking zones:

- ①②④ Single circle zones
- ③ Double circle zone

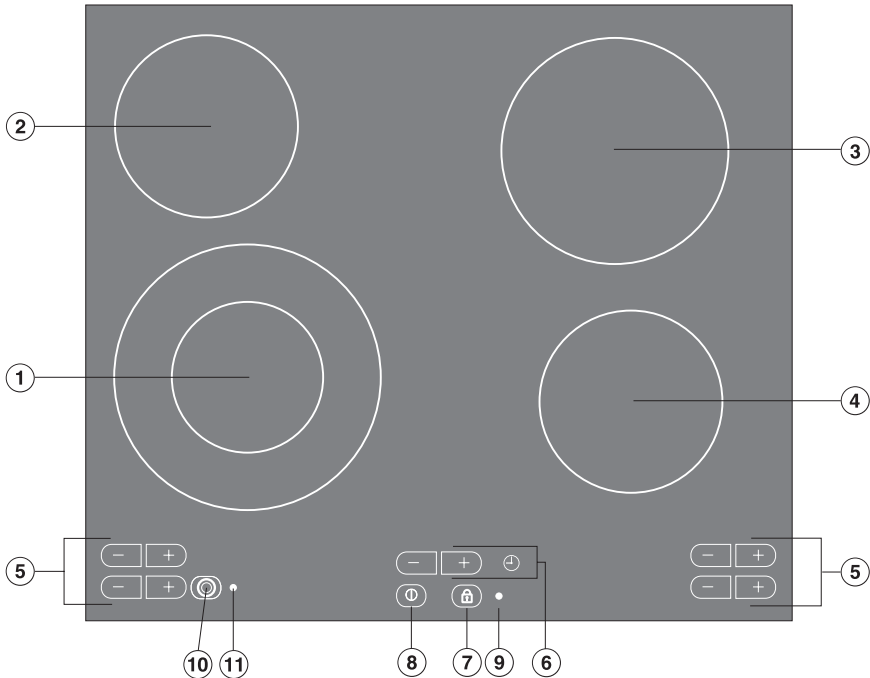
Indicator lamps for:

- ⑨ Safety lock
- ⑪ Outer circle of the double circle zone

Sensor switches for:

- ⑤ Cooking zones
- ⑥ Timer (see "Timer sensors and display")
- ⑦ Safety lock
- ⑧ Hob ON/OFF
- ⑩ Switching on the outer circle of the double circle zone

KM 541



Cooking zones:

- ① Double circle zone
- ②③④ Single circle zones

Indicator lamps for:

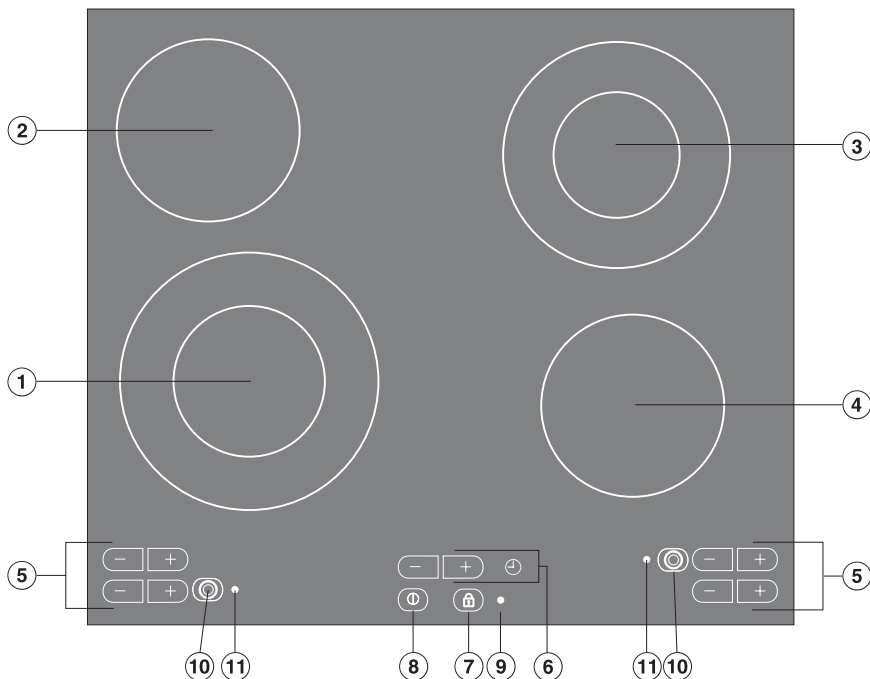
- ⑨ Safety lock
- ⑪ Outer circle of the double circle zone

Sensor switches for:

- ⑤ Cooking zones
- ⑥ Timer (see "Timer sensors and display")
- ⑦ Safety lock
- ⑧ Hob ON/OFF
- ⑩ Switching on the outer circle of the double circle zone

Guide to the appliance

KM 542



Cooking zones:

- ①③ Double circle zones
- ②④ Single circle zones

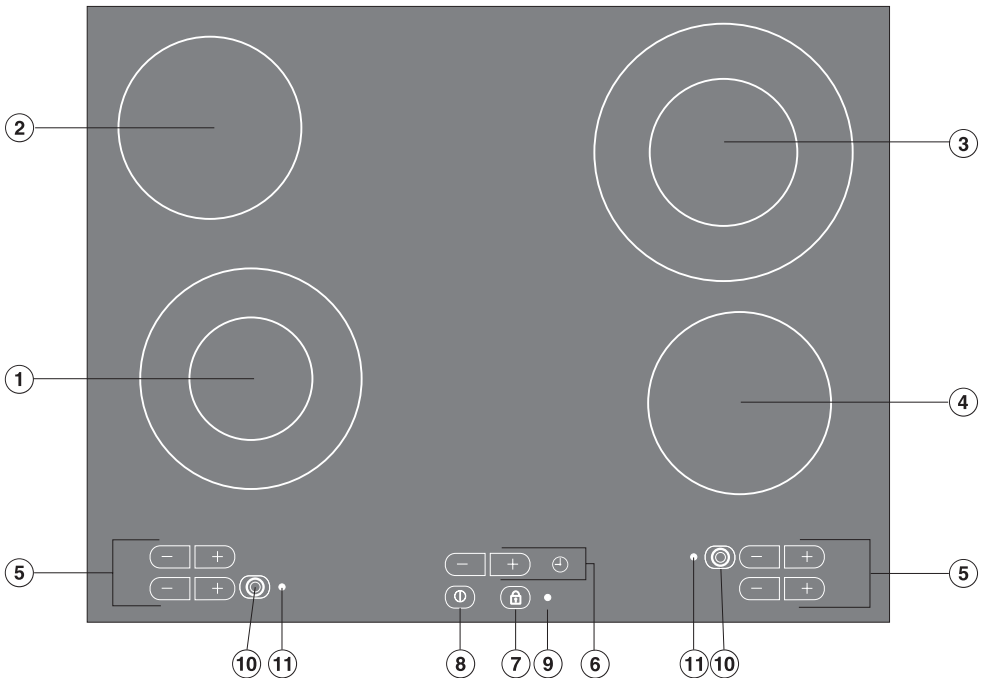
Indicator lamps for:

- ⑨ Safety lock
- ⑪ Outer circle of the double circle zone

Sensor switches for:

- ⑤ Cooking zones
- ⑥ Timer (see "Timer sensors and display")
- ⑦ Safety lock
- ⑧ Hob ON/OFF
- ⑩ Switching on the outer circle of the double circle zone

KM 548



Cooking zones:

- ①③ Double circle zones
- ②④ Single circle zones

Indicator lamps for:

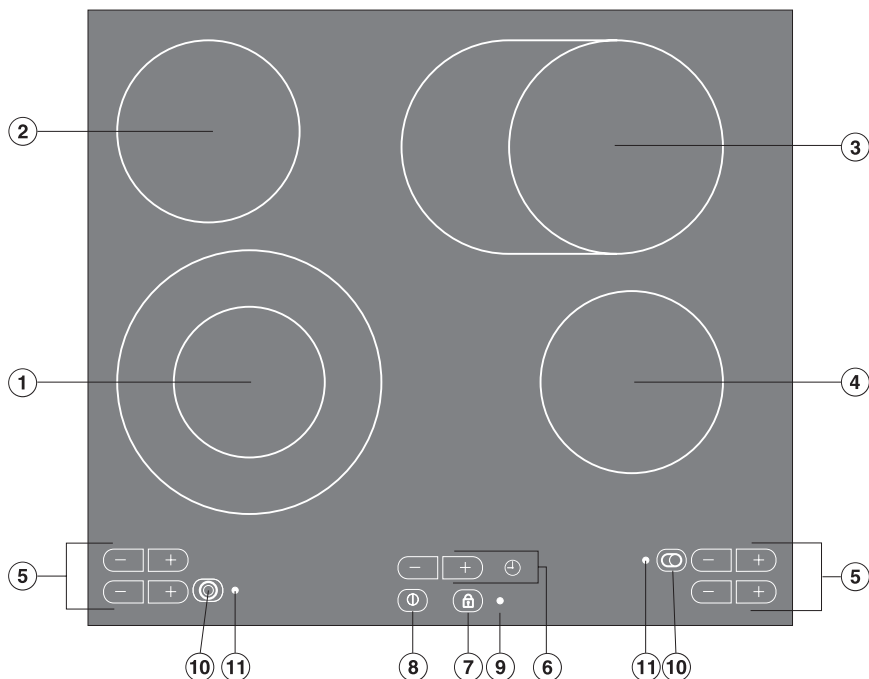
- ⑨ Safety lock
- ⑪ Outer circle of the double circle zone

Sensor switches for:

- ⑤ Cooking zones
- ⑥ Timer (see "Timer sensors and display")
- ⑦ Safety lock
- ⑧ Hob ON/OFF
- ⑩ Switching on the outer circle of the double circle zone

Guide to the appliance

KM 543 / KM 547



Cooking zones:

- ① Double circle zone
- ②④ Single circle zones
- ③ Extended cooking zone

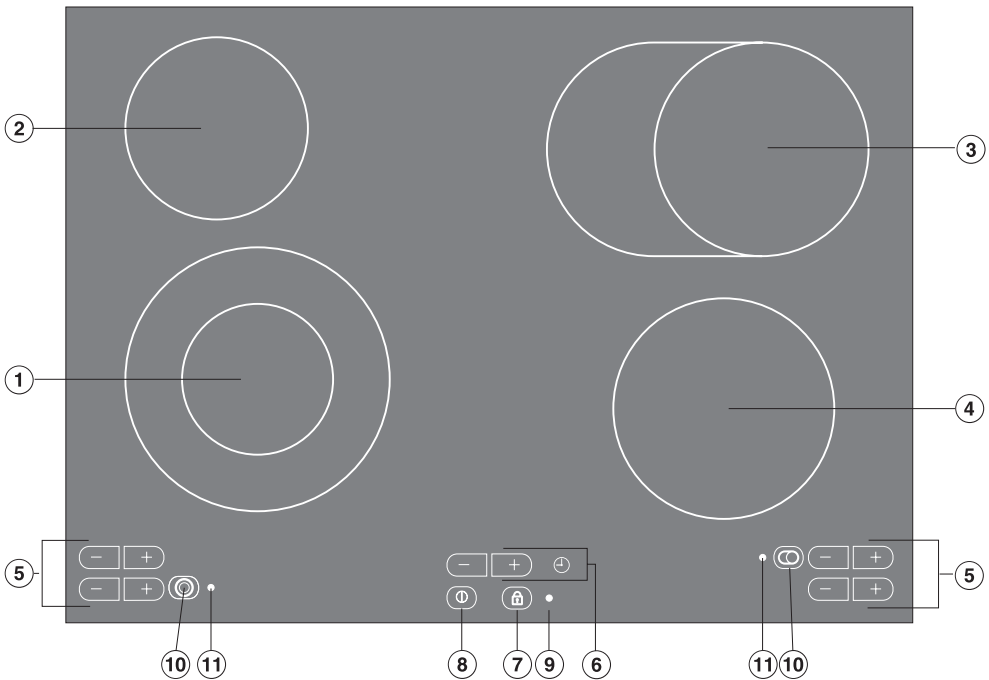
Indicator lamps for:

- ⑨ Safety lock
- ⑪ Outer circle of the double circle / extended cooking zone

Sensor switches for:

- ⑤ Cooking zones
- ⑥ Timer (see "Timer sensors and display")
- ⑦ Safety lock
- ⑧ Hob ON/OFF
- ⑩ Switching on the outer circle of the double circle / extended cooking zone

KM 537 / KM 550 / KM 551 KM 552 / KM 553



Cooking zones:

- ① Double circle zone
- ②④ Single circle zones
- ③ Extended cooking zone

Indicator lamps for:

- ⑨ Safety lock
- ⑩ Outer circle of the double circle / extended zone
- ⑪ Inner circle of the double circle / extended zone

Sensor switches for:

- ⑤ Cooking zones
- ⑥ Timer (see "Timer sensors and display")
- ⑦ Safety lock
- ⑧ Hob ON/OFF
- ⑩ Switching on the outer circle of the double circle / extended cooking zone
- ⑪ Switching on the inner circle of the double circle / extended cooking zone

Guide to the appliance

Cooking zone sensors and displays



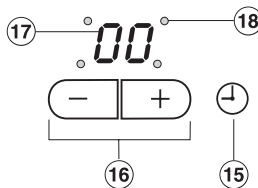
⑫ Displays:

- 0 = Cooking zone ready for use
- 1 to 9 = Power setting
- ≡ = Residual heat
- F = Fault (see "Safety switch-off")
- R = Auto heat-up when the power setting range has been extended
- PD etc. = Programme (see "Programming")
- SD etc. = Status (see "Programming")

⑬ Indicator lamp for Auto heat-up or extended power setting (see "Programming"), e.g. the front left cooking zone

⑭ Power setting sensor switches

Timer sensors and display







⑮ Sensor switches for setting the timer, switching between timer functions and selecting automatic switch-off for a cooking zone.





⑯ Sensor switches to set the timer

⑰ Timer display





⑱ Indicator lamp for automatic switch-off, e.g. of the rear right cooking zone





Cooking zones

Cooking zone	KM 540		KM 544		KM 545	
	∅ in cm	Rating in watts (230 V)	∅ in cm	Rating in watts (230 V)	∅ in cm	Rating in watts (230 V)
	21.0	2200	18.0	1800	18.0	1800
	14.5	1100	14.5	1100	14.5	1100
	18.0	1800	21.0	2200	12.0 / 21.0	750 / 2200
	14.5	1100	14.5	1100	14.5	1100
		Total: 6200		Total: 6200		Total: 6200

Cooking zone	KM 541		KM 542		KM 548	
	∅ in cm	Rating in watts (230 V)	∅ in cm	Rating in watts (230 V)	∅ in cm	Rating in watts (230 V)
	12.0 / 21.0	750 / 2200	12.0 / 21.0	750 / 2200	10.0 / 18.0	600 / 1800
	14.5	1100	14.5	1100	14.5	1100
	18.0	1800	10.0 / 18.0	600 / 1800	12.0 / 21.0	750 / 2200
	14.5	1100	14.5	1100	14.5	1100
		Total: 6200		Total: 6200		Total: 6200

Guide to the appliance

Cooking zone	KM 543 / KM 547		KM 550 / KM 551 / KM 552 / KM 553	
	Ø in cm	Rating in watts (230 V)	Ø in cm	Rating in watts (230 V)
	12.0 / 21.0	750 / 2200	12.0 / 21.0	750 / 2200
	14.5	1100	14.5	1100
	17.0 / 17.0 x 26.5	1500 / 2400	17.0 / 17.0 x 26.5	1500 / 2400
	14.5	1100	18.0	1800
		Total: 6800		Total: 7500

Cooking zone	KM 530		KM 537	
	Ø in cm	Rating in watts (230 V)	Ø in cm	Rating in watts (230 V)
	18.0*	1800	12.0 / 21.0	750 / 2200
	14.5	1100	14.5	1100
	12.0 / 21.0	750 / 2200	17.0 / 17.0 x 26.5	1500 / 2400
	14.5	1100	18.0*	1800
		Total: 6200		Total: 7500

* This cooking zone has two different heating elements (HiLight and Halogen). When switched on, the outer zone (Halogen element) glows faster and more intensely than the inner zone (HiLight element).

Warning and safety instructions

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before using it for the first time. They contain important notes on its installation, safety, use and maintenance.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning its use by a person responsible for their safety.

Keep these instructions in a safe place for reference, and pass them on to any future user.

Technical safety

► The appliance must be installed and connected by a suitably qualified and competent person in strict accordance with current local and national safety regulations. The manufacturer cannot be held liable for damage caused by incorrect installation or connection.

► The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system which complies with current local and national safety regulations. It is most important that this basic safety requirement is present and regularly tested, and where there is any doubt, the household wiring system should be inspected by a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).

► Do not connect the appliance to the mains electricity supply by an extension lead. Extension leads do not guarantee the required safety of the appliance (e.g. danger of overheating).

► Never open the casing of the appliance. Tampering with electrical connections or components is highly dangerous to the user and can cause operational faults.

Warning and safety instructions

Correct use

▶ For safety reasons this appliance must only be operated after it has been built in. This is necessary to ensure that all electrical components are shielded.

▶ This appliance is intended for domestic use only and is not to be used for commercial purposes.

▶ Do not leave the appliance unattended whilst it is in use. Pans that have boiled dry can cause damage to the ceramic surface for which the manufacturer cannot be held liable. Boiling fat or oil could ignite and cause a fire.

▶ This appliance is intended for domestic use for the preparation of food only. Any other usage is at the owner's risk and could be dangerous. The manufacturer cannot be held liable for damage resulting from incorrect or improper use or operation.

▶ Do not use the appliance to heat up the room. Due to the high temperatures radiated, objects near the appliance could catch fire. The life of the appliance could also be reduced.

▶ During prolonged or intensive use of the appliance, the frame and the control panel get hot. This is quite normal and does not indicate a fault.

Safety with children

▶ Use the safety lock to prevent children operating the appliance or altering the settings.

▶ The appliance is only intended for use by adults who have read these instructions.

▶ This appliance is not a toy! To avoid the risk of injury, keep children well away, and do not allow them to play with it or use the controls. They will not understand the potential dangers posed by it. They should be supervised whenever you are working in the kitchen.

▶ Older children may use the appliance only when its operation has been clearly explained to them and they are able to use it safely, recognising the dangers of misuse.

▶ The appliance gets hot when in use and remains hot for quite a while after being switched off. To safeguard against burning, keep children well away from the appliance at all times.

▶ Do not store anything which might arouse a child's interest in storage areas above or next to the appliance. Otherwise they could be tempted into climbing onto the appliance with the risk of burning themselves.

▶ Keep all pans out of reach of children. Turn pan handles inwards away from the edge of the hob. Danger of burning or scalding. Special hob guards are available from good retail outlets.

▶ Packaging, e.g. cling film, polystyrene and plastic wrappings, must be kept out of the reach of babies and young children. Danger of suffocation. Dispose of or recycle all packaging safely as soon as possible.

Warning and safety instructions

Protecting the appliance from damage

▶ Do not use pots and pans on the ceramic hob with bases with pronounced edges or ridges, e.g. cast iron pans. These could scratch or scour the hob surface permanently.

▶ Never heat an empty pan unless the manufacturer of the pan expressly states that you can do so. This could damage the appliance.

▶ Keep the hob clean. Grains of salt, sugar and sand (e.g. from cleaning vegetables) can cause scratches.

▶ Do not allow either solid or liquid sugar, or pieces of plastic or aluminium foil to get onto the cooking zones when they are hot. If this should occur, switch off the appliance, and carefully scrape off all the sugar, plastic or aluminium residues from the hob whilst they are still hot, using a shielded scaper blade. Take care not to burn yourself.

If residues are allowed to cool before being removed, the ceramic surface will be susceptible to pitting or even cracking.

Once the residues have been removed, allow the cooking zone to cool down, and then clean with a suitable proprietary ceramic hob cleaner.

▶ To prevent the risk of spillages etc. burning on, remove any soiling as quickly as possible and ensure that pan bases are clean, dry and free of grease.

▶ Do not drop anything on the ceramic surface. Even a light object could cause damage in certain circumstances.

▶ Do not use a steam cleaner to clean this appliance. The steam could reach the electrical components and cause a short circuit.

▶ Never place hot pans on the area around the controls. This could damage the electronic unit underneath.

Protection from burning and scalding

▶ The surface of the appliance is hot when in use, and remains hot for quite a while after being switched off. There is a danger of burning until the residual heat indicators go out.

▶ For added protection, it is advisable to use heat-resistant pot holders or gloves when using the appliance. Do not let them get damp or wet, as this causes heat to transfer through the material more quickly with the risk of scalding or burning yourself.

▶ Do not heat up unopened tins of food on the hob, as pressure will build up in the tin and it can explode. This could result in injury and scalding or damage.

▶ Do not use the appliance as a resting place for anything else. When the appliance is switched on either deliberately or by mistake, or when there is residual heat present, there is the risk of metal objects heating up, with a danger of burning. Depending on the material, other objects left on the hob could also melt or catch fire.

Damp pan lids might adhere to the ceramic surface and be difficult to dislodge.

Switch the cooking zones off after use.

▶ Do not cover the appliance, e.g. with a cloth, kitchen foil, etc. This could be a fire hazard if the appliance is switched on by mistake.

▶ If oil or fat catches fire, do not attempt to put out the flames with water. Use a suitable fire blanket, saucepan lid, damp towel or similar to smother the flames.

▶ Do not flambé under a cooker hood. The flames could set the cooker hood on fire.

Warning and safety instructions

Appliance faults

▶ In the event of damage or a defect, switch off the appliance immediately. Disconnect completely from the electricity supply. Contact the Miele Customer Contact Centre. Do not reconnect the appliance to the mains electricity supply until after it has been repaired.

▶ If there is any damage to the ceramic surface, the appliance must be disconnected from the mains electricity supply immediately, and not used until it has been repaired. Danger of electric shock.

▶ If the connection cable is damaged, this must be replaced by a suitably qualified electrician with a special connection cable of type H 05 W-F or H 05 RR-F, available from the Miele Customer Contact Centre.

▶ Repairs may only be carried out by a suitably qualified and competent person in accordance with local and national safety regulations. Repairs and other work by unqualified persons could be very dangerous and could damage the appliance. The manufacturer cannot be held liable for unauthorised work. Never open the housing of the appliance.

▶ While the appliance is under guarantee, repairs should only be undertaken by a service technician authorised by the manufacturer. Otherwise the guarantee will be invalidated.

Futher safety notes

▶ When using an electric socket near the appliance, care should be taken that the cable of the electrical appliance does not come into contact with the hot appliance. The insulation on the cable could become damaged, giving rise to an electric shock hazard.

▶ Always ensure that food is sufficiently cooked or reheated. Many factors will affect the overall cooking time, including the size and amount of the food and its temperature. Some foods may contain micro-organisms which are only destroyed by thorough cooking at a sufficiently high temperature for long enough. Therefore, when cooking or reheating food such as poultry, it is particularly important that the food is completely cooked through. If in doubt, select a longer cooking or reheating time.

▶ Do not use plastic or aluminium foil containers. These melt at high temperatures, and could damage the ceramic surface and catch fire.

▶ If a domestic animal gets onto the hob, a sensor could be touched and a cooking zone switched on. Keep pets away from the hob at all times.

▶ Spray canisters, aerosols and other inflammable substances must not be stored in a drawer under the hob. Cutlery inserts must be heat-resistant.

Disposal of the packing material

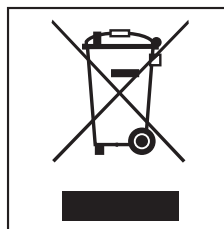
The transport and protective packing has been selected from materials which are environmentally friendly for disposal, and can normally be recycled.

Ensure that any plastic wrappings, bags, etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation!

Rather than just throwing these materials away, please ensure they are offered for recycling.

Disposal of your old appliance

Electrical and electronic appliances often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance. Please do not therefore dispose of it with your household waste.



Please dispose of it at your local community waste collection/recycling centre, and ensure that it presents no danger to children while being stored for disposal.

It should be disconnected from the mains electricity supply by a competent person.

Before using for the first time

Please stick the extra data plate for the appliance supplied with this documentation in the space provided in the "After sales service" section of this booklet.

Cleaning for the first time

Remove any protective wrapping and stickers.

Before using for the first time, clean the appliance with a damp cloth only and then wipe dry.

Do not use washing up liquid to clean the ceramic surface as it can leave a blue sheen which may be difficult to remove.

Heating up for the first time

On hobs with bevelled glass edges, a small gap may be visible between the hob and the worktop during the first few days after installation. This gap will reduce with time as the appliance is used and will not affect the electrical safety of your appliance.

Metal components have a protective coating which may give off a slight smell when heated up for the first time.

The smell and any fumes given off do not mean that the appliance is defective or has been wrongly installed, and they are not harmful to health.

Calibrating the sensors

Automatic calibration

To ensure trouble free operation, the sensors

- recalibrate when the appliance is first connected to the mains electricity supply and after any interruption to the power supply.
- adjust themselves constantly whilst the hob is in use.

If the sensors are over-sensitive or do not react at all, or if the safety lock indicator and cooking zone display numbers light up when the hob is switched off, the sensors will not recalibrate themselves automatically.

If this is the case, recalibration will have to be carried out manually.

Manual calibration

- Make sure that there is no direct light (from the sun or from an artificial source) falling onto the hob. The area surrounding the hob must not be too dark, nor should the relationship between light and shade be constantly changing.
- Make sure that there is nothing covering the sensors or the hob. Take any pans off the hob and wipe away any food deposits.
- Interrupt the power supply to the hob for approx. 1 minute.

Reconnect the hob to the electricity supply. The electronic unit will reset the sensitivity levels of the sensors.

If this does not solve the problem, please call the Miele Service department.

How the cooking zones work

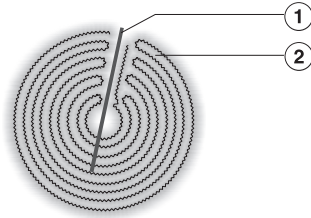
Single circle cooking zones have one heating element, whilst double circle (vario) cooking zones and extended zones have two. Depending on the model, the heating elements may be separated by an isolating ring.

Each cooking zone has overheating protection (a temperature limiter), which stops the ceramic surface from becoming too hot (see "Overheating protection").

When a power level is selected, the heat switches on and the element can be seen through the ceramic surface.

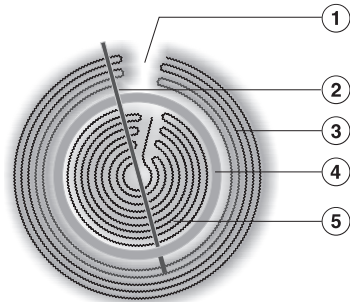
The heat output of the cooking zones depends on the power level selected, and is electronically regulated. This controls the "timing" of a cooking zone, switching the element on and off.

Single circle zone



- ① Overheating protection
- ② Heating element

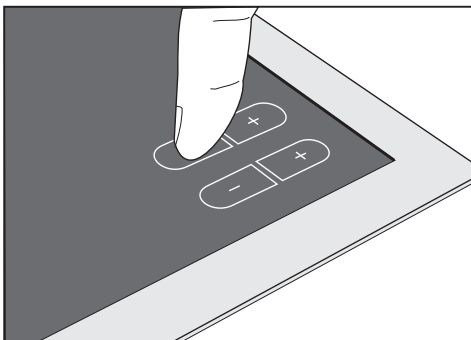
Double circle zone



- ① Technically necessary, not defective
- ② Overheating protection
- ③ Outer heating element
- ④ Isolating ring
- ⑤ Inner heating element

Sensors

This hob is equipped with electronic sensors which react to finger contact. To operate a cooking zone, touch the relevant sensor. Each time you touch a sensor, an audible tone sounds.



Take care only to touch the middle of the sensor required. Keep the control panel clean, and do not place anything on top of it. The sensors may fail to react or they could mistake the article or any dirt for a fingertip contact, thereby activating a function or even causing the hob to switch off automatically (see Safety switch-off.)

Never place hot pans on the sensor switches. The electronic unit underneath could get damaged.


Switching on

The hob must be switched on before any of the zones can be used.

Do not leave the appliance unattended whilst it is being used.

To switch the hob on:



- Touch the ON/OFF sensor .

 appears in each of the cooking zone displays. If no further entry is made, the hob will switch itself off after a few seconds for safety reasons.

To switch a cooking zone on:

- Select a power setting between 1 and 9 by touching the - or + sensor.

To select cooking **with** Auto heat-up, press the - sensor first (see "Auto heat-up"). To select cooking **without** Auto heat-up, press the + sensor first.

If you wish to switch on **another** cooking zone, and the  for that zone has already gone out, simply press the - or + briefly. The  will reappear and you can select a power setting (with or without Auto heat-up).

Operation

Settings

Cooking process	Settings*	
	standard factory settings (9 settings)	extended settings** (17 settings)
Melting butter, chocolate etc. Dissolving gelatine Preparing yoghurt	1 - 2	1 - 2.
Thickening sauces containing egg yolk and butter Warming small quantities of food/liquid Keeping warm food which sticks easily Cooking rice	1 - 3	1 - 3.
Warming liquid and semi-solid foods Thickening sauces, e.g. Hollandaise Making porridge Preparing omelettes, lightly fried eggs Steaming fruit	2 - 4	2 - 4.
Defrosting deep frozen food Steaming vegetables, fish Cooking dumplings, potatoes, pulses Cooking broths, pulse soups	3 - 5	3 - 5.
Bringing to the boil and continued cooking of large quantities of food	5	5.
Gentle braising (without overheating the fat) of meat, fish, vegetables, fried eggs etc.	6 - 7	6 - 7.
Frying pancakes etc.	7 - 8	7 - 8.
Boiling large quantities of water Bringing to the boil	8 - 9	8. - 9

* These settings and figures, which envisage approx. 4 helpings, should only be taken as a guide. With deep pans, larger quantities or when cooking without a lid, a higher setting is required. For smaller quantities, select a lower setting.

** If you wish to fine-tune a setting, you can extend the power setting range (see "Programming"). The intermediate setting will be represented by an illuminated dot next to the number.

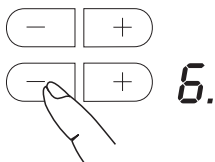
Auto heat-up

When Auto heat-up has been activated, the cooking zone switches on automatically at the highest setting and then switches to the continued cooking setting which you have previously selected. The heat-up time depends on which continued cooking setting has been chosen (see chart).

As the higher continued cooking settings are generally used for frying food (and boiling large quantities of water), only a relatively short heat-up time is needed to heat up the pan initially.

How to activate Auto heat-up

- While a \bar{U} is lit up in the cooking zone display, touch the - sensor until the required continued cooking setting appears, e.g. 5.



During the heat-up time a dot will light up to the right of the continued cooking setting, and go out at the end of it.

At any point during the heat-up time you can use - or + to increase or lower the continued cooking setting. The Auto heat-up time will alter accordingly.

In the **extended** range of settings (see "Programming - P6."), \bar{H} flashes alternately with the continued cooking setting until the heat-up time has finished.

Continued cooking setting*	Heat-up time in minutes and seconds (approx.)
1	1 : 20
1.	2 : 00
2	2 : 45
2.	3 : 25
3	4 : 05
3.	4 : 45
4	5 : 30
4.	6 : 10
5	6 : 50
5.	7 : 10
6	1 : 20
6.	2 : 00
7	2 : 45
7.	2 : 45
8	2 : 45
8.	2 : 45
9	-


* The continued cooking settings with a dot after the number apply to the extended power settings (see "Programming - P6.").

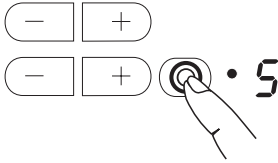
Operation



Switching on an extended area

Depending on the model of hob, the outer circle of a double circle zone or the extended cooking zone can be switched on to provide an extended cooking area when cooking with larger pans.



Proceed as follows:

- Switch the zone on by pressing the - or + sensor switch, and select a power setting.
- Then press the sensor switch for the outer circle of the double circle zone or the extended cooking zone .



If a  is showing in the cooking zone display, you can touch the  sensor first and then choose a power setting.


The relevant indicator lamp will light up to show that the outer circle / extended cooking zone is switched on.

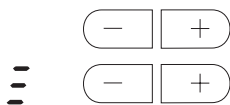
To switch the outer circle or extended cooking zone off, touch the  sensor again or set the display for the zone back to .

Switching off and residual heat indicators

To switch off a cooking zone:

- Press the - and + sensors for the zone you want to switch off **at the same time**.

A  will light up in the display for that zone for a few seconds. If the cooking zone is still hot, residual heat will then be indicated by three lines in the display.



To switch off the hob:

- Touch the ON/OFF sensor .

This switches off all cooking zones. The residual heat indicator will appear in the display of any cooking zone which is still hot.

The lines of the residual heat indicator go out one after another as the cooking zones cool down. The last horizontal line only goes out when the cooking zone is safe to touch.

Do not touch or place any heat-sensitive objects on the cooking zones while the residual heat indicators are on.
Danger of burning and fire hazard.

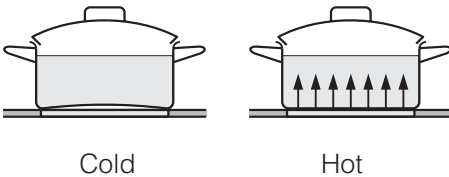
If there is an interruption to the power supply, the residual heat indicators will flash on and off.

Please note that if there is a fault message, the residual heat indicators will not light up even if the cooking zones are still hot.

Operation

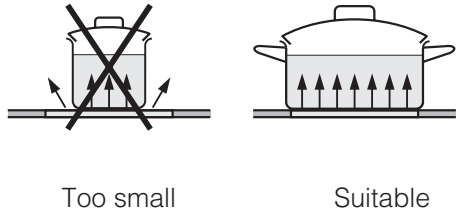
Pans

- Pans made from any material can be used on a ceramic hob.
- However, the best pans are those with a thick base which is very slightly concave when cold. When heated, the base flattens to rest evenly on the hob, optimising the conduction of the heat.



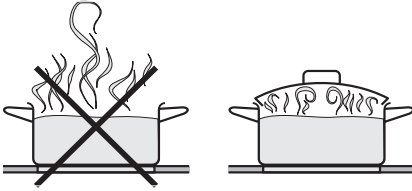
- Pans made of glass, ceramic or stoneware are less suitable, as they do not conduct the heat so well.
- Do not use pots and pans on the ceramic hob with bases with pronounced edges or ridges, e.g. cast iron pans. These could scratch or scour the hob surface permanently.

- Place pans carefully into position on the hob. Sliding them across the surface can cause scuffs and scratches.
- Check that the diameter of the pan base is wide enough for the cooking zone so that heat is not lost unnecessarily. Please note that the maximum diameter quoted by manufacturers often refers to the diameter of the top rim of the pot or pan. The diameter of the base (generally smaller) is more important.



Tips on saving energy

- Use a pan lid whenever possible to minimise heat loss.



Uncovered

Covered

- Select a smaller pan when cooking small quantities. A small pan on a small cooking zone uses less energy than a large, partially filled pan on a large cooking zone.

- Use as little water as possible to cook with, and reduce the power setting once the water has come to the boil or the oil is hot enough to fry in.
- When cooking for a long time, switch the cooking zone off about 5 to 10 minutes before the end of the cooking time. In this way, use is made of the residual heat.

Safety features

Safety lock

Keep children away from the hob for their own safety.

Your appliance is equipped with a safety lock to prevent the hob and the cooking zones being switched on or any settings being altered.


The safety lock can be activated when the hob is switched off as well as when it is in use.

If the safety lock is activated **when the hob is switched off**, then the hob cannot be switched on.

If the safety lock is activated **when the hob is in use**:


- The power levels for the cooking zones and the timer settings cannot be altered.
- The cooking zones and hob can be switched off but once switched off cannot be switched on again.

To activate the safety lock:


- Touch the safety lock sensor  until the relevant indicator lamp comes on.

The indicator lamp will go out after a short while.

The lamp will come on again to show that the safety lock has been activated, if

- you touch the safety lock  sensor.
- you try to change a setting.

To deactivate the safety lock:

- Touch the safety lock sensor  until the indicator lamp goes out.

You can alter the setting from one finger to three finger operation (see "Programming - P4") to make it harder for children to operate the appliance.



Please note that the safety lock will deactivate if there is a power cut.

Stop and Go

Your appliance has a Stop and Go feature which, when activated, reduces the power of all switched on cooking zones to setting 7. When Stop and Go is deactivated, the cooking zones resume at the power level which was last set. If Stop and Go is not deactivated, the hob switches off after 1 hour.

If you wish to use this feature, you will need to alter the factory setting (see "Programming - P5").

To activate Stop and Go:


- Touch the  sensor until you hear two consecutive beeps.
Be careful not to continue touching the  sensor for too long, as this will activate the safety lock.

The indicator lamp for the safety lock will start to flash. The power of the cooking zones in use will be reduced to setting 1, and a 7 will appear in the corresponding cooking zone displays.

If automatic switch-off is programmed for a cooking zone, activating Stop and Go will interrupt the count down to the switch-off time. When Stop and Go is deactivated, the automatic switch-off programme time will continue to run without further interruption.

If a minute minder time has been set, this will continue running and will not be affected by Stop and Go.

To deactivate Stop and Go:

- Touch the  sensor until the indicator lamp goes out.

The cooking zones will now run at the level that was previously set.

Safety features

Safety switch-off

Safety switch-off with an over-long cooking time

Your hob is fitted with a safety switch-off feature in case you forget to switch it off yourself.

If one of the cooking zones is heated for an unusually long period of time (see chart), and the power settings are not altered, the hob will switch itself off automatically and the appropriate residual heat indicator will appear.

Power setting*	Maximum operating time in hours
1 / 1.	10
2 / 2.	5
3 / 3.	5
4 / 4.	4
5 / 5.	3
6 / 6.	2
7 / 7.	2
8 / 8.	2
9	1

* The power settings with a dot after the number are only available if the power setting range has been extended (see "Programming - P6.").

- To use the cooking zones again, switch the hob back on in the usual way.

Safety switch-off if the sensors are covered

Your hob will switch off automatically if one or several of the sensors remain covered for longer than 10 seconds, for example, by finger contact, food boiling over or by an object such as an oven glove or tea towel.

An audible tone will sound every 30 seconds (for a maximum of ten minutes) and an *F* will flash in the display for the sensor which is covered.



- Clean the control area or remove the obstruction.

This will turn off the tone and the *F* will go out.

- Switch the hob back on again with the ON/OFF sensor ①. The cooking zones can now be used again as normal.

Overheating protection

Each cooking zone is equipped with overheating protection. An internal temperature limiter switches off the heating elements in the cooking zone before the ceramic surface overheats.

Once the ceramic has cooled down to a safe level the heating will automatically switch back on again.

Overheating can be caused by:

- switching on a cooking zone without a pan on it.
- heating up an empty pan.
- the base of a pan not sitting evenly on the cooking zone.
- the pan not conducting the heat properly.

You can tell that the overheating protection has activated because the heating switches on and off even when the highest setting is selected.

Timer

This hob is equipped with a timer which can be used as a minute minder or to automatically switch off a zone of your choice. Both functions can be operated at the same time.

Programming steps in brief

Switching on	Touch ⊖
Setting the timer	from 99 to 00 minutes use the - sensor switch from 00 to 99 minutes use the + sensor switch
Switching between timer functions	Touch ⊖
Re-setting the timer to 00	Touch - and + at the same time

Setting the minute minder

The minute minder can be used with the hob switched on or off. The minute minder works like a manual kitchen timer.

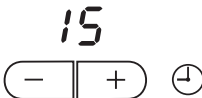
When the set time has elapsed 00 will appear in the display. At the same time a buzzer will sound for a few seconds. 00 will go out when the buzzer stops. To turn the buzzer off before this, touch the ⊖ sensor.

To set the minute minder:

- Touch the ⊖ sensor.

00 appears in the timer display.

- Touch - or + until the time you require appears in the display, e.g. 15 minutes.



The time then counts down in minutes. The time remaining can be seen in the display and changed at any time by touching - or +.

Switching a cooking zone off automatically

It is only possible to switch a cooking zone off automatically if a power setting has already been selected for that zone.

Proceed as follows:

- Select a power setting for the relevant zone e.g. rear right, in the usual way.
- Touch the ⊕ sensor.

00 will appear in the timer display.

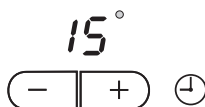
- Touch the ⊕ sensor again.

An indicator lamp will appear in the timer display.

- If several cooking zones are being used, touch the ⊕ sensor repeatedly until the indicator lamp comes on next to the cooking zone you wish to use this function for, e.g. rear right.

Each time the ⊕ sensor is touched the indicator lamps will appear one after the other clockwise from front left to front right, however only for those zones which are switched on.

- Touch - or + until the time you require appears in the display, e.g. 15 minutes.



The time then counts down in minutes. The time remaining can be seen in the display and changed at any time by touching - or +. The cooking zone power setting can also be changed at any time.

At the end of the time set, the cooking zone will switch itself off automatically. 00 will appear in the cooking zone display, and 00 in the time display. At the same time, a buzzer will sound for a few seconds. 00 will go out when the buzzer stops. To turn the buzzer off before this, touch the ⊕ sensor.

Timer

Switching between timer functions

If you are already using the timer for one function and you also wish to use the other function, touch the ⊖ sensor. The timer display will go out. Now proceed as before.

To check the remaining time of the function not displayed, touch the ⊖ sensor once.

Timer default setting

The timer is set at the factory so that it starts with **01** or **99** when the + or - sensor is touched.

This setting can be adjusted so that the time you last used appears in the display when you press + or - (see "Programming - P4.>").

Example:

If P4. is set to S1, and the last time the minute minder was used it was used for 5 minutes, **05** will appear in the display when you switch on. When you touch + or -, the display will change to **05**.

You can still select any time you want, even if you have adjusted the timer default setting.

For Miele branded cleaning and conditioning products see "Optional accessories".

Do not use a steam cleaner to clean this appliance. The steam could reach electrical components and cause a short circuit.

Only use proprietary cleaning products which are suitable for cleaning ceramic hobs. Never use cleaners containing sand, soda, alkalis, acids or chlorides, oven sprays, dishwasher cleaner, nor steel wool, abrasive cleaning agents, hard brushes, scouring pads and cloths. You should also avoid using sponges etc. which have previously been used with abrasive cleaning agents, as this will damage the surface.

Do not use washing up liquid to clean the ceramic surface, as it can leave a blue sheen which may be difficult to remove.

Do not use sharp objects which may damage the seals between the ceramic surface and the frame or between the frame and the worktop.

To prevent the risk of spillages burning on, remove any soiling as soon as possible, and ensure that pan bases are clean, dry and free of grease.

The appliance should be cleaned after each use. Allow the hob to cool down before cleaning.

Wipe all coarse soiling off using a damp cloth. Stubborn soiling may need to be removed with a shielded scraper blade.

Finally, clean the hob with a suitable proprietary ceramic hob cleaner (see "Optional accessories") applied with kitchen paper or a clean cloth. Do not apply cleaner whilst the hob is still hot, as this could result in marking. Please follow the manufacturer's instructions.

Finally wipe the appliance with a damp cloth, and then dry it with a clean, soft cloth. Ensure that all cleaning agent residues are removed. Residues can burn onto the hob the next time it is used, and cause damage to the ceramic surface.

Cleaning and care


Spots caused by limescale deposits, water and aluminium residues (which have a metallic appearance) can be removed using the ceramic hob cleaner.

Should any **sugar, plastic or aluminium foil** spill or fall on to a hot cooking zone, first switch off the appliance. Then carefully scrape off all the sugar, plastic or aluminium residues from the hob whilst they are still hot using a shielded scraper blade. Take care not to burn yourself. Allow the cooking zone to cool down, and then clean as described above with a suitable proprietary ceramic hob cleaner.

Appliances with **aluminium frames** (see data plate) are prone to scratching, alkali and acid damage. Take great care when cleaning the aluminium frame. Do not use cleaning agents for stainless steel or descaling agents on aluminium surfaces. Soiling should be wiped off as soon as possible after using the appliance. If the soiling is left for a long time it can have a damaging effect on the aluminium surfaces. Intensive cleaning with proprietary ceramic hob cleaners can cause the frame to take on a shiny appearance.

You can change the standard settings of your hob (see chart).


Proceed as follows:

- With the hob switched off, touch the hob ON/OFF sensor ① and the safety lock sensor  **at the same time** until the indicator lamp for the safety lock flashes.

A *P* (Programme) and a *5* (Status) will appear in the cooking zone display with a number which shows the current setting (see chart).

- To select the programme you want touch the **+** or **-** sensor for the **front left** cooking zone, then select the required **status** by touching the **+** or **-** sensor for the **front right** cooking zone (see chart). You can alter several programmes one after the other in this manner.



To store the new settings in **memory**, touch the hob ON/OFF sensor ① until the displays go out.

If you **do not** wish to store the settings in memory, touch the safety lock sensor  until the displays go out.

If you select the programming function whilst a residual heat indicator is on, the residual heat indicator will flash for up to 45 minutes after you have finished using the programming function.

However, you can continue to use the appliance as usual during this time.

Programming

Programme*	Status**	Setting
P 0 Demonstration mode and factory default settings	S 0	Demonstration mode on
	S 1	Demonstration mode off
	S 9	Factory default settings reinstated
P 1 Keypad tone when a sensor is touched	S 0	Off
	S 1	On
P 3 Audible tone for timer	S 0	Off
	S 1	Audible tone on for 10 seconds
	S 2	Audible tone on for 4 minutes
P 4 Safety lock	S 0	One finger locking using 
	S 1	Three finger locking using  and + on the two right-hand cooking zones
P 5 Stop and Go	S 0	Off
	S 1	On
P 0. Power setting when the cooking zone is switched on	S 0	0
	S 1	5 (can only be selected when Auto heat-up is activated)
P 2. Auto heat-up	S 0	Off
	S 1	Activated by selecting the power setting using -
	S 2	Activated by selecting the power setting using +
	S 3	Activated every time the hob is switched on

* Programmes not shown here have no allocation.

** The factory default settings are shown in bold.

Programme*	Status**	Setting
P 3. Residual heat indicator	S 0	<i>H</i> as the residual heat indicator symbol
	S 1	≡ as the residual heat indicator symbol
P 4. Timer default setting	S 0	01 or 99
	S 1	The most recently set time (see "Timer default setting")
P 5. Timer functions	S 0	Minute minder only
	S 1	Auto switch-off only
	S 2	Minute minder and Auto switch-off
P 6. Power setting range	S 0	9 power settings (1 to 9)
	S 1	17 power settings (1, 1., 2, 2., 3 ... to 9) If the Auto heat-up setting is selected, an <i>H</i> will flash alternately with the continued cooking setting in the display.

* Programmes not shown here have no allocation.

** The factory default settings are shown in bold.

Problem solving guide

Installation work and repairs to electrical components of this appliance must only be carried out by a suitably qualified and competent person in accordance with local and national safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

What to do if, ...

... the hob or cooking zones cannot be switched on

Check whether,

- the safety lock is activated.
If necessary, deactivate it (see "Safety lock" and "Programming - P4").
- the mains fuse has blown.

If none of the above is the case, then disconnect the appliance from the electricity supply for approx. 1 minute. To do this:

- switch off at the isolator, or
- withdraw the mains fuse.

Re-set the trip switch in the mains fuse box and switch the appliance on. If it still will not start, contact a qualified electrician or the Miele Service Department.

... the hob can be switched on and settings selected, but the cooking zones do not heat up

Check whether you set the demo-mode setting by mistake (see "Programming - P0").

... the hob switches off while it is in use and the residual heat indicator or a flashing *F* appears in the display for at least one of the cooking zones and, if applicable, an audible tone sounds

One of the cooking zones has probably been on for too long, or one of the sensors may have been covered over (see "Safety switch-off").

... the heating switches on and off on a cooking zone

It is normal for the heating element to switch on and off. See "How the cooking zones work".

If the heating switches on and off at the highest setting, the overheating protection mechanism has been triggered (see "Overheating protection").

... the food in the pan hardly heats up or does not heat up at all when the Auto heat-up function is switched on

This could be because:

- there is too much food in the pan.
- the pan is not conducting heat properly.

Select a higher continued cooking setting next time, or start cooking at the highest setting and then turn down to a lower setting manually later on.

... it seems to take too long for a pan of food to reach the required temperature

See "To test the power level".

... one or more residual heat indicators are flashing

- There was an interruption to the power supply during operation, and the hob has switched itself off.

The hob can be used again as normal. Check the cooking stage of the food and whether its condition has been affected by the power failure before switching the cooking zone(s) back on again.

- The residual heat indicators have lit up during programming.

... the sensors are over-sensitive or do not react at all, or the safety lock indicator and cooking zone display numbers light up when the hob is switched off

The sensitivity level of the sensors has altered and cannot recalibrate automatically.

Proceed as described in "Automatic recalibration of the sensor switches".

If this does not solve the problem, please call the Miele Service department.

... the outer area of a cooking zone that has just been switched on glows faster and more intensely than the inner area

That is not a fault: the cooking zone is fitted with two different elements (see "Guide to the appliance - Cooking zones").

... an *F* appears in the display for the rear cooking zones, an *E* appears in the display for the front cooking zones and numbers appear in the timer display

Interrupt the power supply to the hob for approx. 1 minute.

If the problem persists after reconnecting the appliance to the power supply, please contact the Miele Service department.

To test the power level

You can test the power level of a cooking zone by measuring how long it takes to bring a specific amount of water to the boil.

The pan (and lid) must be stainless steel or enamel. The diameter of the pan must match the cooking zone, and be flat-bottomed or slightly concave.

- Take a note of the diameter and wattage of the cooking zone to be tested (see "Guide to the appliance - Cooking zones").
- Fill the pan with the quantity of water given in the table.
- Place the pan with its lid on the cooking zone.
- Switch on the cooking zone at the highest setting.
- Note the time it takes for the water to boil.

The power level for the cooking zone is fine if the water boils within the time given in the table.

The time can vary if:

- there is low or excess voltage
- very cold water is used
- an unsuitable pan is used
- the pan is not covered.

To test the power level

∅ cooking zone in cm	Rating in watts for 230 V	Quantity of water in litres	Max duration in minutes (approx.)
12.0	700 / 750	1.0	13.0
14.5	1000 / 1100	1.0	9.0
14.5	1350	1.0	8.0
17.0	1500	1.5	9.5
18.0	1250	1.5	11.0
18.0	1700 / 1800	1.5	9.0
21.0	2000	2.0	10.5
21.0	2200 / 2300	2.0	9.5
23.0	2500	2.0	9.0

Optional accessories

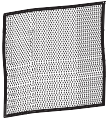
The Miele range has cleaning products especially for your appliance.

Ceramic and stainless steel hob cleaner 250 ml



Removes heavy soiling, limescale deposits and aluminium residues

E-Cloth



Removes finger marks and light soiling

These products can be ordered via the internet (depending on country) or from the Miele Customer Contact Centre (see back cover).

After sales service, data plate

In the event of any faults which you cannot remedy yourself, or if the appliance is under guarantee, please contact:

- Your Miele dealer, or
- the Miele Service Department (see back cover for address).

Please note that telephone calls may be monitored and recorded to improve our service.

When contacting Miele, please quote the model and serial number of your appliance. These are given on the data plate.

N.B. A call-out charge will be applied for service visits where the problem could have been resolved as described in these instructions.

Space in which to stick the extra data plate supplied with the appliance. Ensure that the model number is the same as the one on the front of these instructions.



Installation

Safety instructions for installation

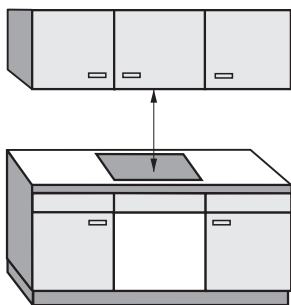
Fit the wall units and extractor hood before fitting the hob to avoid damaging the appliance.

- ▶ The veneer or laminate coatings of worktops (or adjacent kitchen units) must be treated with 100 °C heat-resistant adhesive which will not dissolve or distort. Any backmoulds must be of heat-resistant material.
- ▶ This equipment may only be used in mobile installations such as ships, caravans, aircraft etc. if a risk assessment has been carried out by a suitably qualified engineer.

- ▶ The hob may not be built in over a fridge, fridge-freezer, freezer, dishwasher, washing machine or tumble dryer.
- ▶ After installing the hob, ensure that the connection cable cannot come into contact with the underside of the appliance. Make sure that there is no mechanical obstruction, such as a drawer, which could damage it.
- ▶ Observe carefully the safety distances given on the following pages.
- ▶ Do not use any sealant unless expressly instructed to do so. The sealing strip under the edge of the top part of the hob provides a sufficient seal for the worktop (see "Sealant").

All dimensions in this instruction booklet are given in mm.

Safety distance above the hob



When two or more appliances are installed together below a cooker hood, e.g. an electric hob and a gas wok combiset, which have different safety distances given in the installation instructions you should select the greater distance of the two.

A minimum safety distance must be maintained between the hob and the cooker hood above it. See the cooker hood manufacturer's operating and installation instructions for details.

If the manufacturer's instructions are not available for the cooker hood, a minimum safety distance of at least 760 mm must be maintained. For any flammable objects, e.g. utensil rails, wall units etc. a minimum distance of at least 760 mm must be maintained between it and the hob below.

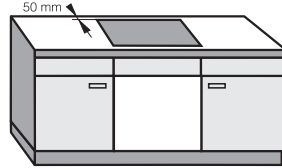
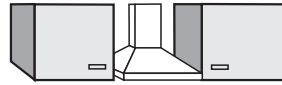
Installation

Safety distances to the sides of the hob

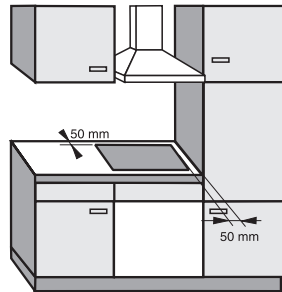
Ideally the hob should be installed with plenty of space on either side. There may be a wall at the rear and a tall unit or wall at one side. On the other side, however, no unit or divider should stand higher than the hob (see illustrations).

The following minimum distances should be adhered to for safety reasons:

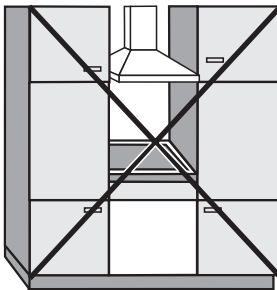
- 50 mm to the right or left of the worktop cut-out to the nearest piece of furniture (e.g. tall unit).
KM 543/547 requires a 70 mm gap to the left.
- 50 mm from the worktop cut-out to the rear wall.



recommended

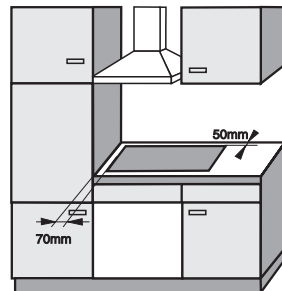


not recommended



not allowed

KM 543 / KM 547



not recommended

Safety distance when installing the appliance near a wall with additional niche cladding

A minimum safety distance must be maintained between the worktop cut-out and any niche cladding to protect it from heat damage.

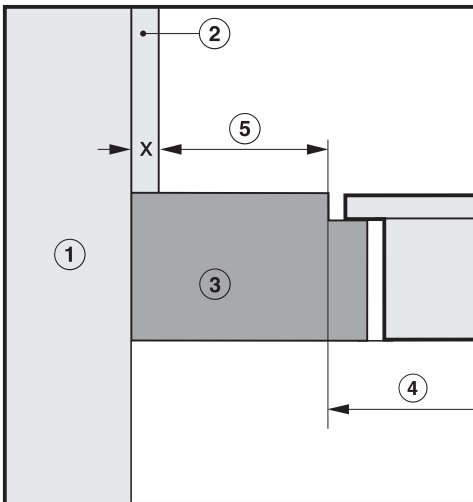
If the niche cladding is made from a **combustible material** (e. g. wood) a minimum safety distance ⑤ of 50 mm must be maintained between the cut-out and the cladding.

If the niche cladding is made from a **non-combustible material** (e. g. metal, natural stone, ceramic tiles) a minimum safety distance ⑤ of 50 mm less the thickness of the cladding must be maintained between the cut-out and the cladding.

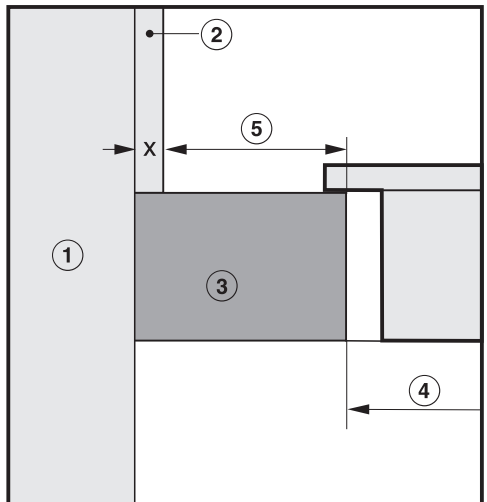
Example: 15 mm niche cladding

50 mm - 15 mm = minimum safety distance of 35 mm

Flush-fitted hobs



Hob with frame or bevelled edges



① Masonry

② Niche cladding

Dimension x = thickness of niche cladding material

③ Worktop

④ Worktop cut-out

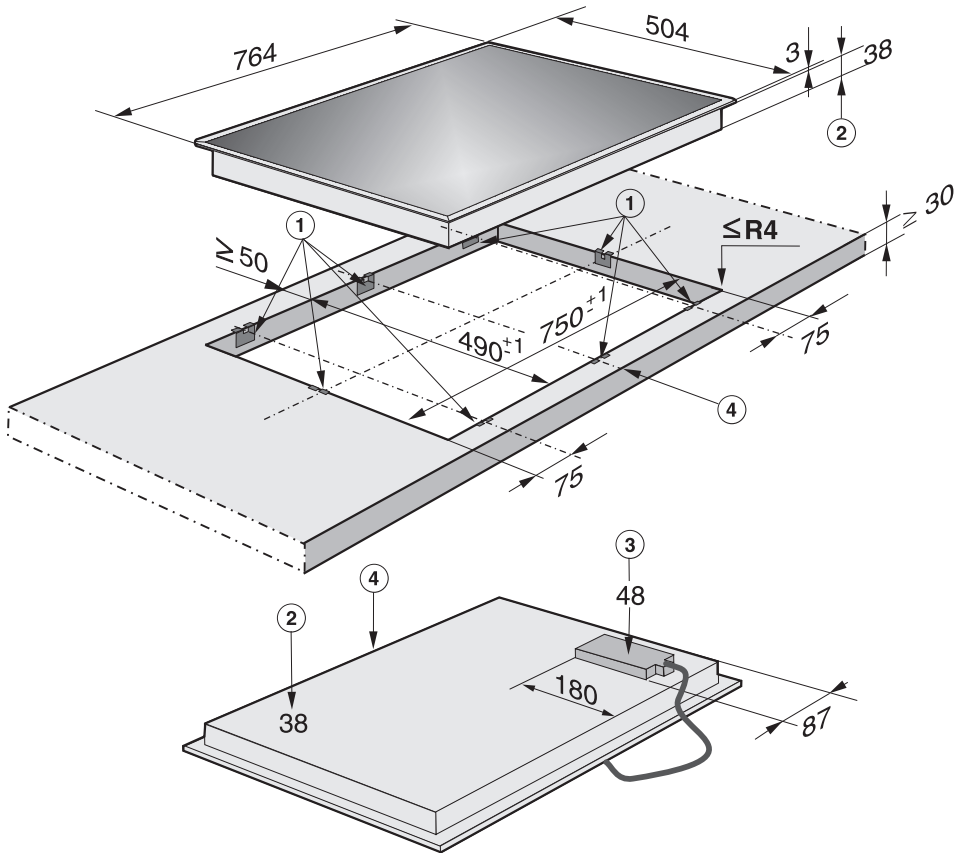
⑤ Minimum safety distance

for **combustible** materials is 50 mm

for **non-combustible** materials is 50 mm less dimension x

Building-in dimensions for KM 537 / KM 551

(Hobs with frame)

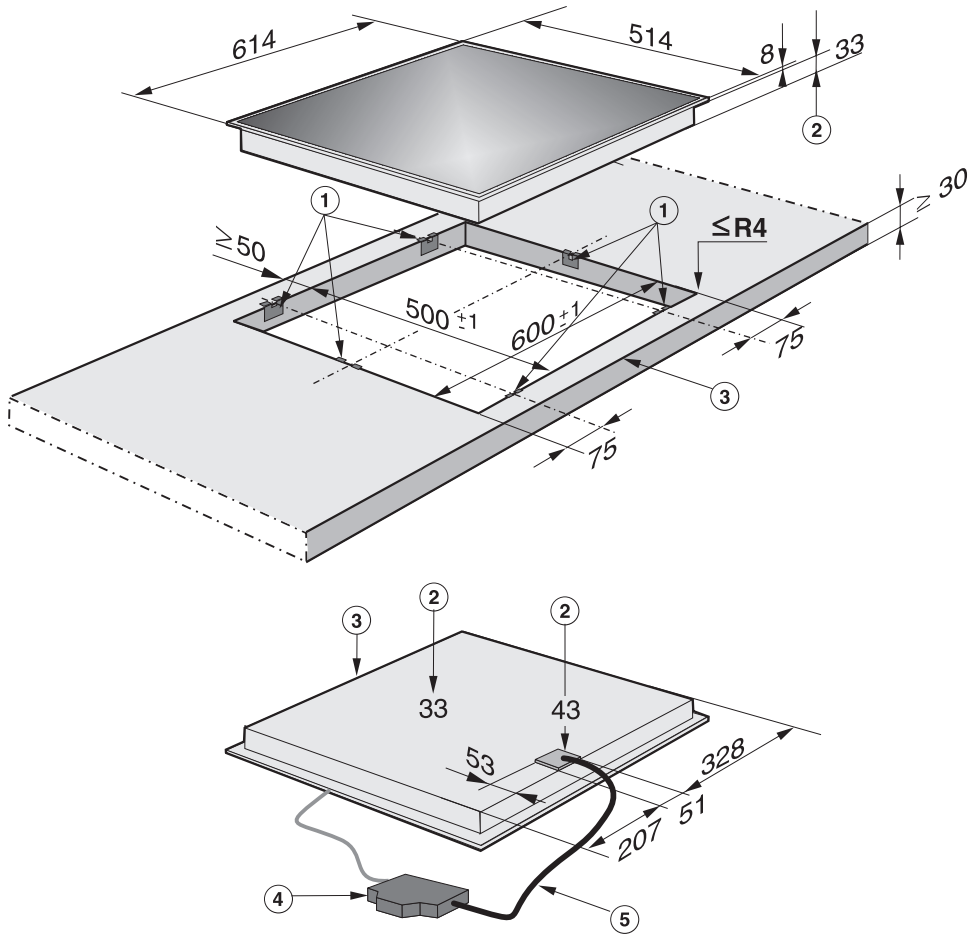


- ① Spring clamps
- ② Building-in depth
- ③ Building-in depth for mains connection box
- ④ Front

Installation

Building-in dimensions for KM 540 / KM 541 / KM 542 / KM 543

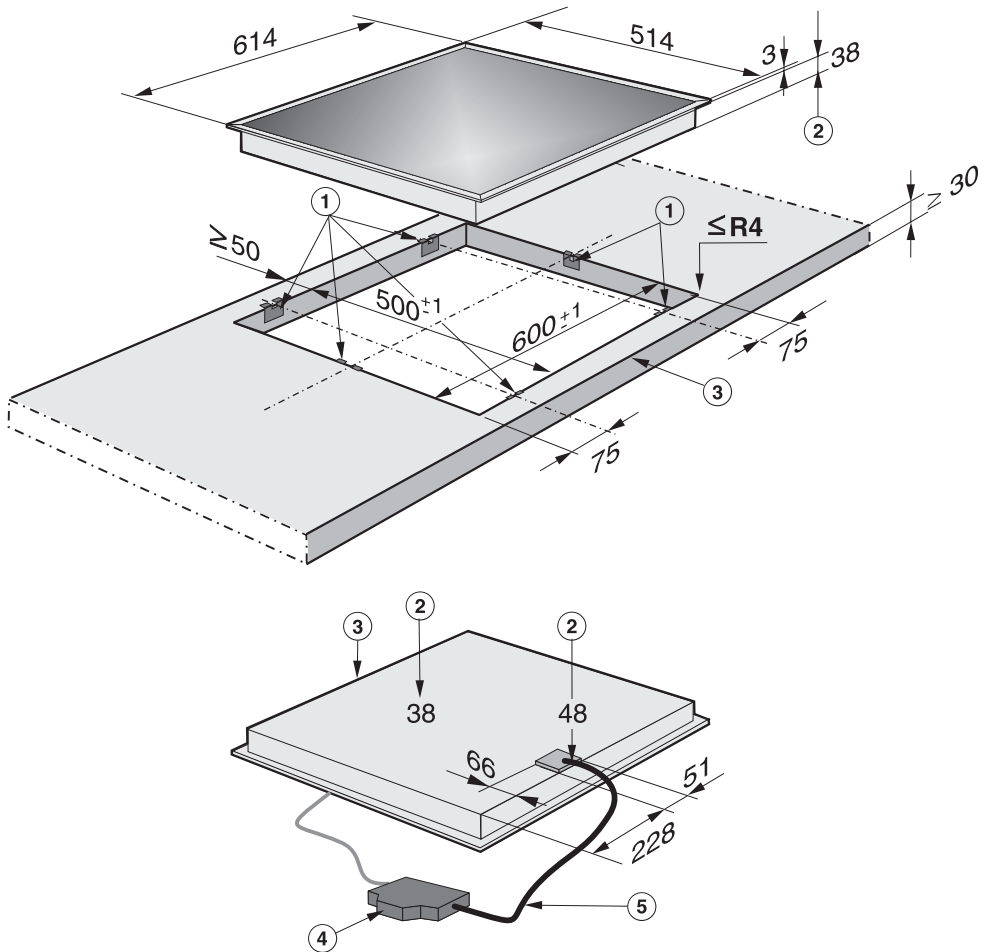
(Hobs with frame)



- ① Spring clamps
- ② Building-in depth
- ③ Front
- ④ Mains connection box with mains connection cable, L = 1440 mm
- ⑤ Wiring harness, L = 1550 mm

Building-in dimensions for KM 547

(Hob with frame)

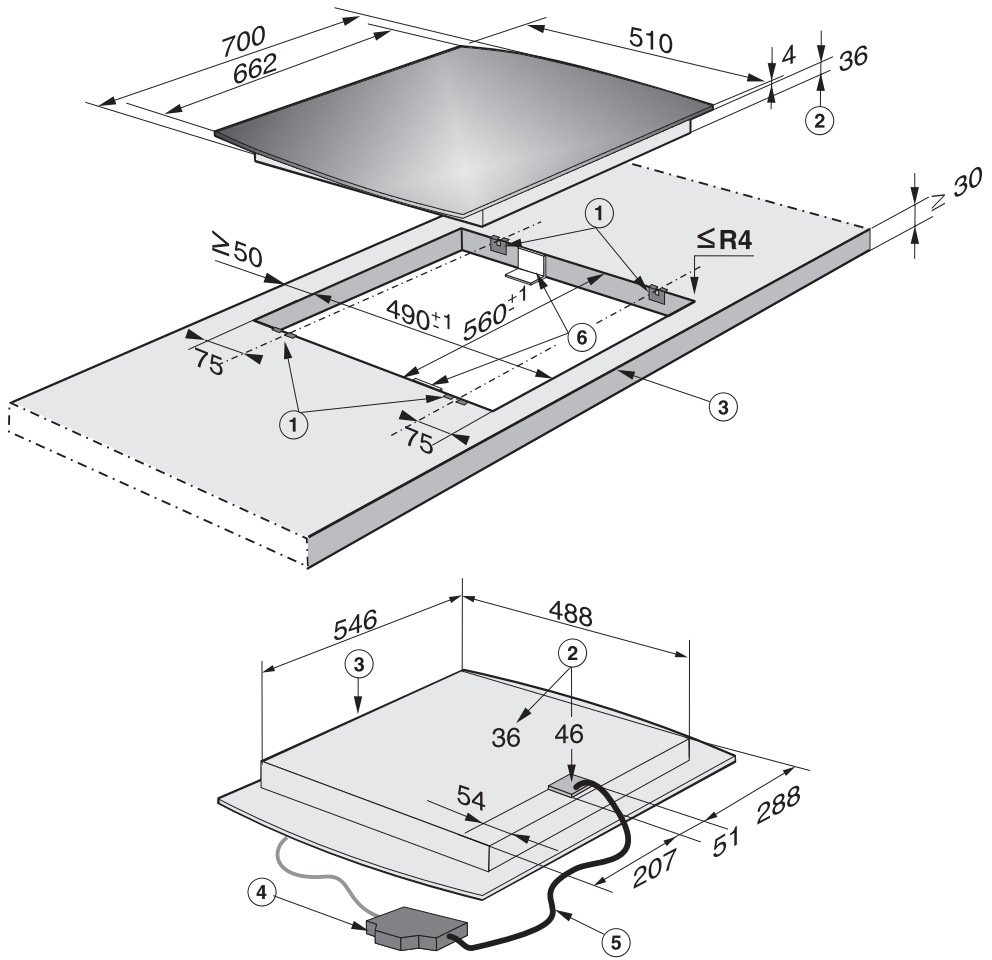


- ① Spring clamps
- ② Building-in depth
- ③ Front
- ④ Mains connection box with mains connection cable, L = 1440 mm
- ⑤ Wiring harness, L = 1550 mm

Installation

Building-in dimensions for KM 548

(Hob with bevelled edge)

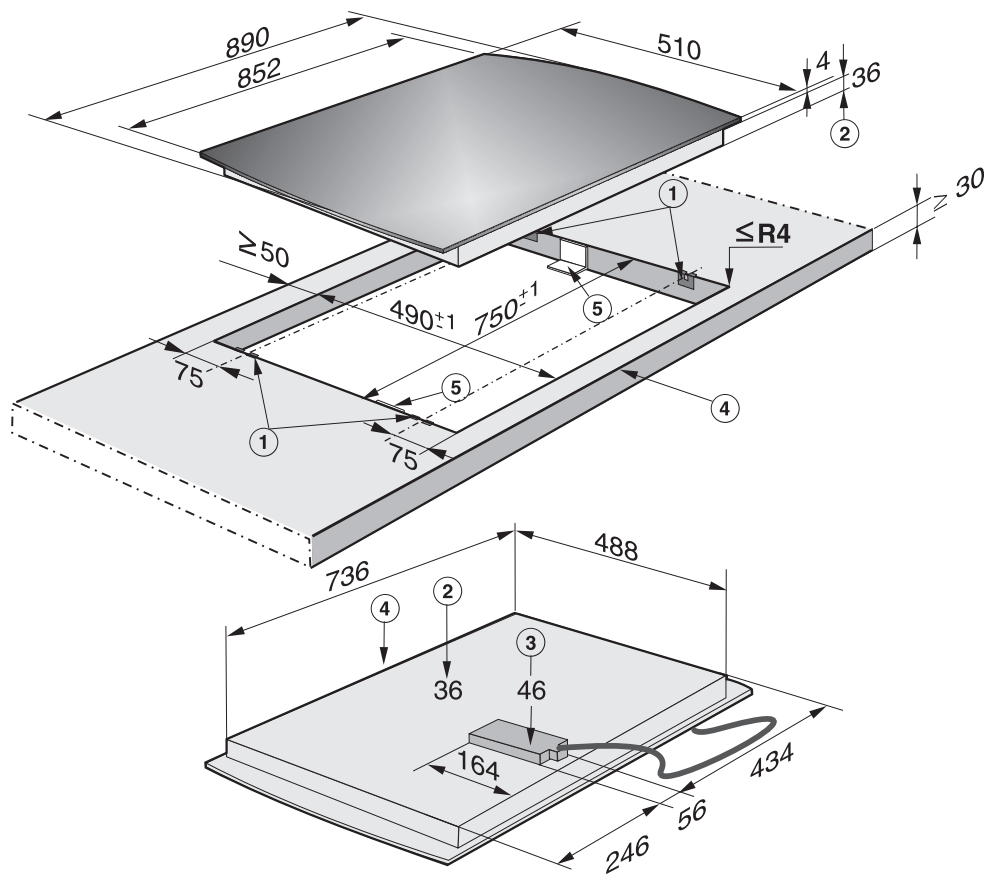


- ① Spring clamps
- ② Building-in depth
- ③ Front
- ④ Mains connection box with mains connection cable, L = 1440 mm
- ⑤ Wiring harness, L = 1550 mm
- ⑥ Safety bracket

Installation

Building-in dimensions for KM 553

(Hob with bevelled edge)



- ① Spring clamps
- ② Building-in depth
- ③ Building-in depth for mains connection box
- ④ Front
- ⑤ Safety bracket

Preparing the worktop

- Make the worktop cut-out following the dimensions applicable. Remember to maintain a minimum safety distance of 50 mm from the back wall, as well as from any side wall to the right or left of the hob (in the case of the KM 543/547, the minimum distance from a side wall to the left should be 70 mm). See "Safety instructions for installation".
- Seal the cut surfaces with a suitable heat-resistant sealant to avoid swelling caused by moisture. The materials used must be heat-resistant.

Hobs with frames:

If, during installation, you find that the seals on the corners of the frame are not flush with the worktop, the corner radius $\leq R4$, can be carefully scribed to suit.

Hobs with bevelled edges:

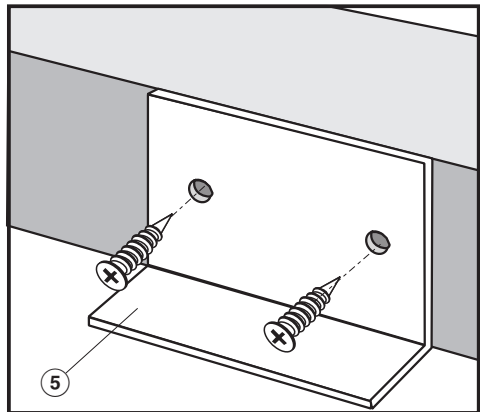
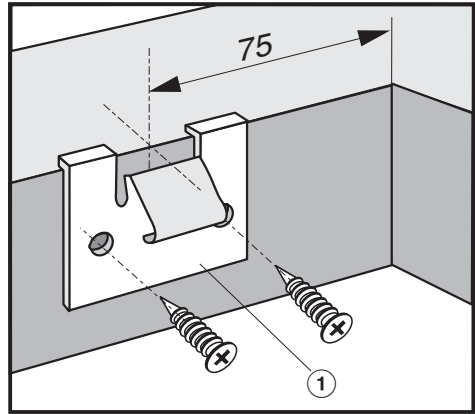
These hobs have a seal underneath them to keep the hob securely in position. Any gap between the frame and worktop will reduce with time.

Installation

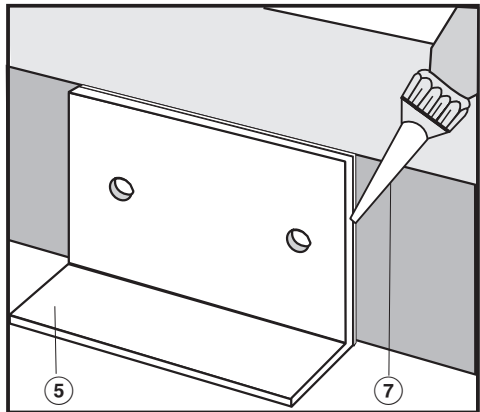
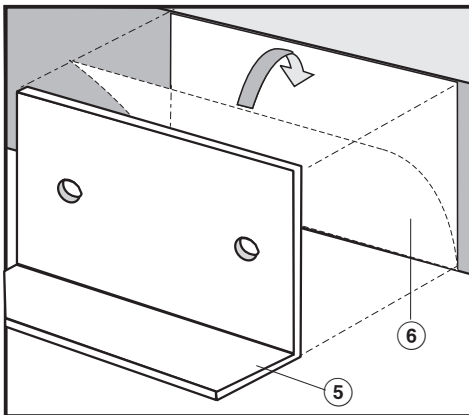
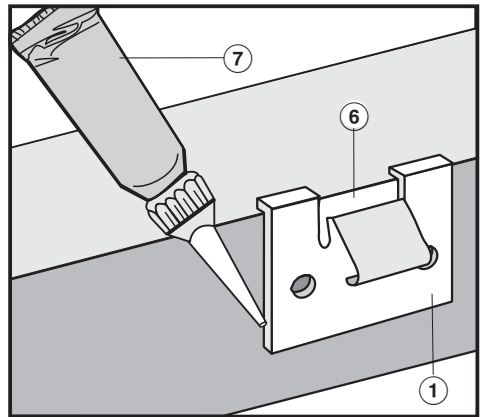
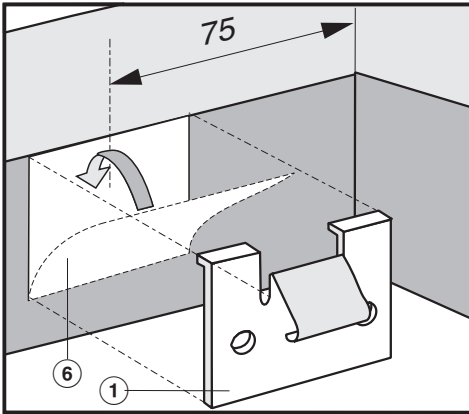
Fixing the spring clamps and safety brackets

- Position the spring clamps ① and the safety brackets ⑤ (only supplied with bevelled edge hobs) in the positions shown in the illustrations (see "Building-in dimensions") by placing them on or flush with the upper edge of the cut-out as illustrated, and then secure them with the 3.5 x 25 mm screws supplied.

Worktops made of wood, Corian and Askilan etc.



Granite and marble worktops



- Position the spring clamps (1) and safety brackets (5) (on hobs with bevelled edges only), and fix in place using double-sided tape (6).

- Apply silicone (7) to the side edges and lower edge of the spring clamps. The screws are not required for granite or marble worktops.

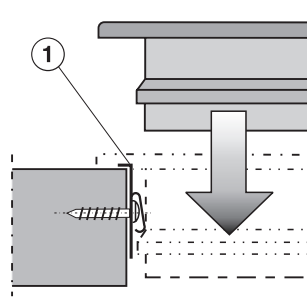
Installation

Installing the hob

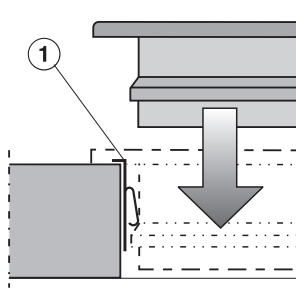
- Feed the hob connection cable down through the cut-out.
- Lightly position the hob on the spring clamps ①.
- Using both hands, press down evenly on the sides of the hob until it clicks into position. When doing this make sure that the seal under the hob sits flush with the worktop on all sides. This is important to ensure an effective seal all round. Do not use sealant.
- Connect the hob to the mains.
- Check that the hob works.

The hob can now only be removed with a special tool.

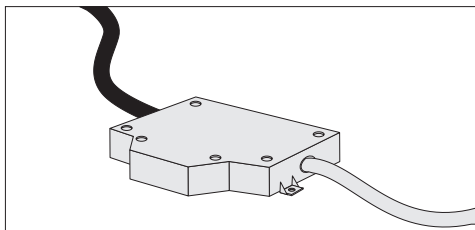
Worktops made of Wood, Corian and Askilan etc.



Granite and marble worktops



Mains connection box



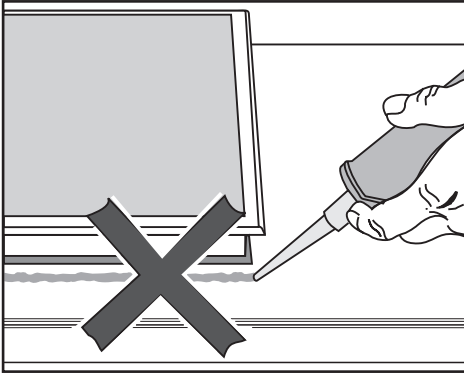
The connection box can be positioned as follows:

- placed in base unit underneath the hob
- on the side wall of a base unit underneath the hob
- on the wall behind a base unit
- in a neighbouring unit.

A minimum safety distance of 150 mm must be maintained between the connection box and the hob and also between the connection box and any source of heat, e.g. a cooker or oven.

Installation

Sealant

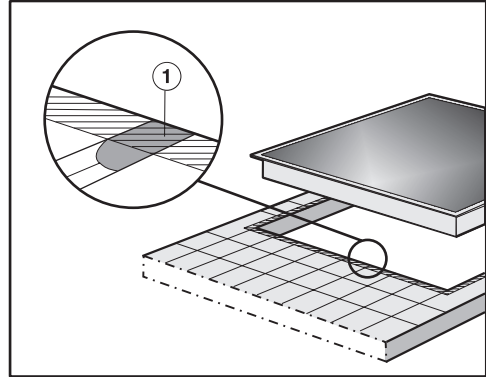


Do not use any sealant unless expressly instructed to do so. The sealing strip under the edge of the top part of the hob provides a sufficient seal for the worktop.

Do not use sealant between the frame of the top part of the hob and the worktop.

This could cause difficulties if the hob ever needs to be taken out for servicing and possibly result in damage to the frame or the worktop.

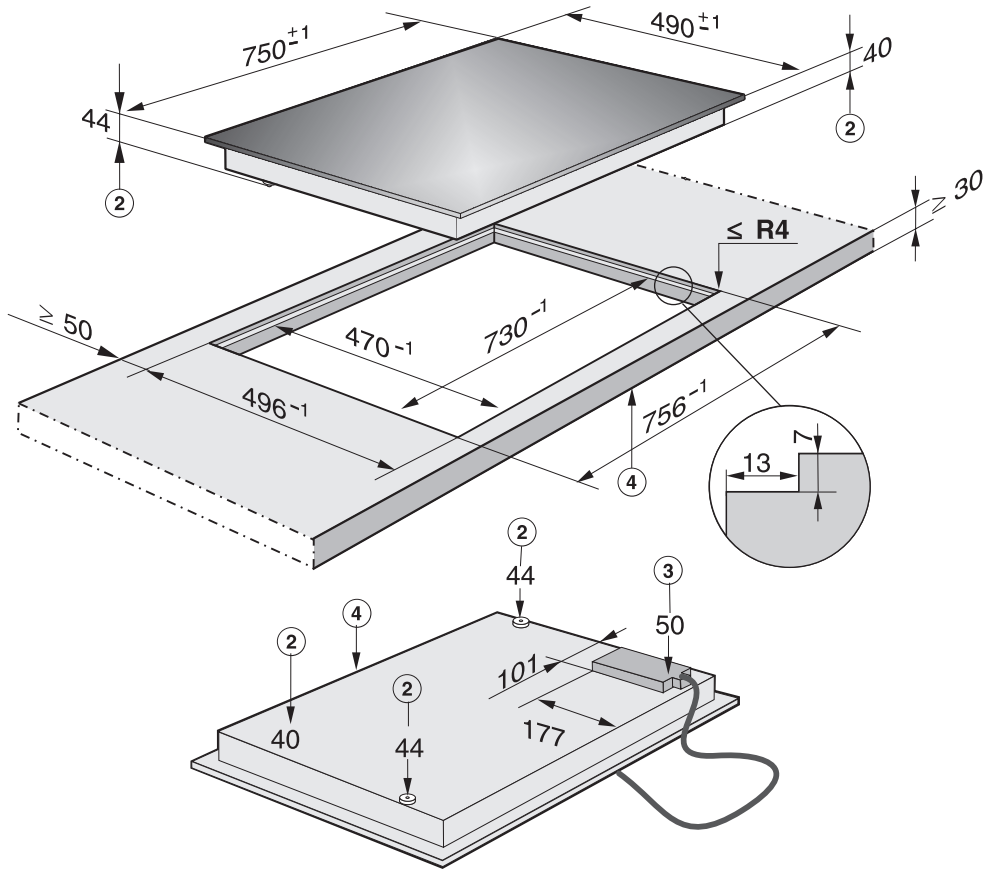
Tiled worktop



Grout lines ① and the hatched area underneath the hob frame must be smooth and even. If they are not the hob will not sit flush with the worktop and the sealing strip underneath the hob will not provide a good seal between the hob and the worktop.

Flush-fitted hobs

Building-in dimensions for KM 552



N.B. Cut-out dimensions 470^{-1} and 730^{-1} are for the step required in granite and marble worktops only

It is essential to follow the detailed drawings on the next pages too.

Installation

- ② Building-in depth
- ③ Building-in depth for mains connection box
- ④ Front

Flush fit hobs are only suitable for installation in granite, marble, tiled or solid wood worktops. Other materials such as Corian and Askilan are not suitable.

An 800 mm wide base unit is required for building in.

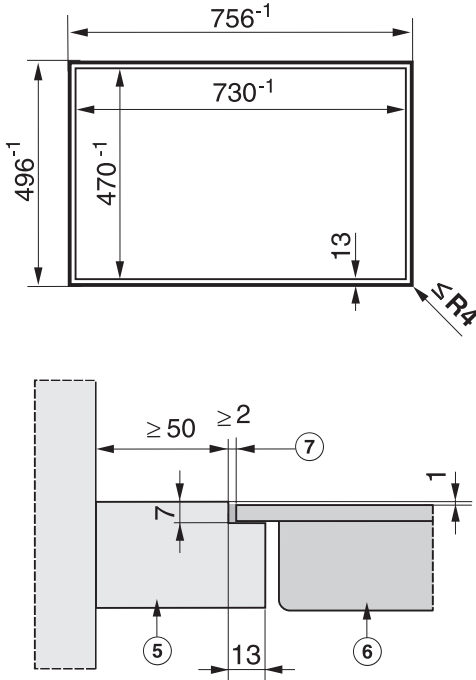
The hob must be accessible from below for servicing purposes and to ensure that the seal around it is not dislodged.

The hob can be installed

- directly into a suitable cut-out in a granite or marble worktop.
- in a suitable cut-out in a tiled or solid wood worktop with a wooden support frame. The frame must be provided on site, and is not supplied with the appliance.

Making the worktop cut-out and building in the hob

Granite and marble worktops



- Make the worktop cut-out as shown in the drawings.
- Feed the hob connection cable down through the cut-out.
- Centre the hob ⑥ in the cut-out.
- Connect the hob to the mains.
- Check that the hob works.
- Seal the remaining gap ⑦ with a silicone sealant that is heat-resistant to at least 160 °C.

As the ceramic glass and the worktop cut-out have a certain dimensional tolerance, gap ⑦ can vary (min. 2 mm).

⑤ Worktop

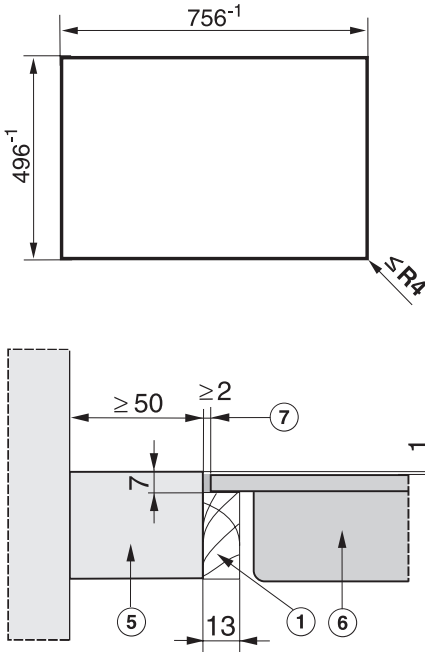
⑥ Hob

⑦ Gap

Corner radius of the worktop $\leq R4$

Installation

Solid wood and tiled worktops



- Make the worktop cut-out as shown in drawings.
- Fix the wooden frame ① 7mm below the top edge of the worktop (see diagram).
- Feed the hob connection cable down through the cut-out.
- Centre the hob ⑥ in the cut-out.
- Connect the hob to the mains.
- Check that the hob works.
- Seal the remaining gap ⑦ with a silicone sealant that is heat-resistant to at least 160 °C.

As the ceramic glass and the worktop cut-out have a certain dimensional tolerance, gap ⑦ can vary (min. 2 mm).

① Wooden frame (13 mm, to be provided on site)

⑤ Worktop

⑥ Hob

⑦ Gap

Corner radius of the tiled worktop $\leq R4$

Electrical connection

All electrical work should be carried out by a suitably qualified and competent person, in strict accordance with current local and national safety regulations (BS 7671 in the UK).

Installation, repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

A damaged cable must be replaced by a suitably qualified electrician with a special connection cable of type H 05 W-F or H 05 RR-F, available from the Miele Customer Contact Centre.

Ensure power is not supplied to the appliance until after installation or repair work has been carried out.

The appliance must only be operated when built-in. This is to ensure that all electrical parts are shielded. Live parts must not be exposed.

Do not connect the appliance to the mains electricity supply by an extension lead. These do not guarantee the required safety of the appliance.

Connection should be made via a suitable isolator which complies with national and local safety regulations, and the On/Off switch should be easily accessible after the appliance has been built in.

If the switch is not accessible after installation (depending on country) an additional means of disconnection must be provided for all poles.

For extra safety it is advisable to install a residual current device (RCD). Please contact a qualified electrician for advice.

When switched off there must be an all-pole contact gap of at least 3 mm in the isolator switch (including switch, fuses and relays).

Important U.K.

The appliance is supplied for connection to a 230-240 V, 50 Hz supply with a 3-core cable.

The wires in the mains lead are coloured in accordance with the following code:

Green/yellow = earth

Blue = neutral

Brown = live

Please make sure that the connection data quoted on the data plate match the household mains supply.

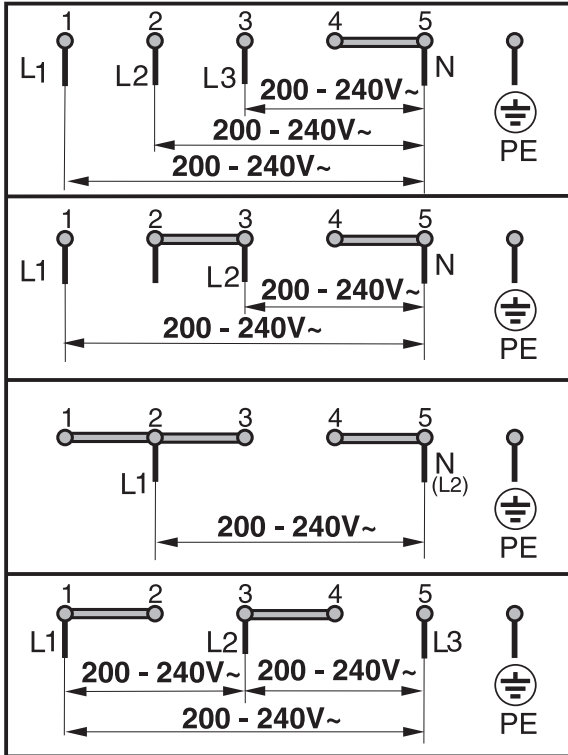
Installation

WARNING
THIS APPLIANCE MUST BE
EARTHED

The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system, which complies with current local and national safety regulations. It is most important that this basic safety requirement is present and regularly tested and where there is any doubt, the electrical wiring in the home should be inspected by a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system such as an electric shock.

The manufacturer cannot be held liable for damage which is the direct or indirect result of incorrect installation or connection.

Wiring diagram



N.B. This appliance is supplied single phase only in the U.K. / AUS / NZ

Miele

United Kingdom

Miele Co. Ltd.
Fairacres, Marcham Road
Abingdon, Oxon, OX14 1TW
Tel: 0845 365 0555
Fax: 0845 365 0777
Customer Contact Centre Tel: 0845 365 6600
E-mail: info@miele.co.uk
Internet: www.miele.co.uk

Australia

Miele Australia Pty. Ltd.
ABN 96 005 635 398
1 Gilbert Park Drive, Knoxfield, VIC 3180
Tel: (03) 9764 7130, Fax: (03) 9764 7149
Internet: www.miele.com.au

China

Miele Shanghai
Suite 4105-06, Plaza 66
1266 Nanjing Road West
Jing An District
Shanghai 200040, PRC
Tel: +86 21 6288 4200, Fax: +86 21 6288 4100
E-mail: mieleshanghai@cn.miele.com
Internet: www.miele.cn

Hong Kong

Miele (Hong Kong) Limited
AIA Plaza, 24th Floor
18 Hysan Avenue
Causeway Bay
Tel: +852- 2610-1331, Fax: +852-2610-1013
E-mail: mielehk@miele.com.hk
Internet: www.miele.hk

India

Miele Appliances India Pvt. Ltd.
Ground Floor, Copia Corporate Suites
Plot No. 9, Jasola
New Delhi – 110025
Tel: 011-46 900 000, Fax: 011-46 900 001
E-mail: customer care@miele.in
Internet: www.miele.in

Ireland

Miele Ireland Ltd.
Broomhill Road, Tallaght, Dublin 24
Tel: (01) 461 0710, Fax: (01) 461 07 97
E-Mail: info@miele.ie
Internet: www.miele.ie

New Zealand

Miele New Zealand Limited
Unit L, 10-20 Sylvia Park Road
Mt. Wellington, 1060, Auckland, NZ
Tel: 0800 264 353, Fax: 0800 463 453
Internet: www.miele.co.nz

Singapore

Miele Southeast Asia
Miele Pte. Ltd.
163 Penang Road
04 - 02/03 Winsland House II
Singapore 238463
Tel: +65 6735 1191, Fax: +65 6735 1161
E-Mail: infosea@miele.com.sg
Internet: www.miele.sg

South Africa

Miele (Pty) Ltd
63 Peter Place, Bryanston 2194
P.O. Box 69434, Bryanston 2021
Tel: +27 (0) 11 548-1900
Fax: +27 (0) 11 548-1935
E-mail: info@miele.co.za
Internet: www.miele.co.za

United Arab Emirates

Miele Appliances Ltd.
P.O. Box 11 47 82
Gold & Diamond Park
Sheikh Zayed Road
Building 6 / Offices Nos. 6-214 to 6-220
Dubai
Tel: +971-4-341 84 44
Fax: +971-4-341 88 52
E-Mail: info@miele.ae
Internet: www.miele.ae